IN THE CLAIMS

Please amend the claims as follows:

Claim 1 (Original): A processing method of an alcoholic beverage with improved foaming properties comprising:

- a mashing process which liquefies and mashes malts, or malts and adjuncts,
- a first filtration process which filters said mash and obtains a wort,
- a boiling process which creates pre-fermentation liquid by adding hops to said wort and boiling,
 - a process which ferments said pre-fermentation liquid using a brewers' yeast,
- a second filtration process which filters said alcoholic beverage with improved foaming properties through said fermentation process,

wherein a pea protein which was extracted and was obtained from green peas is added to either each process before said second filtration process or between said each processes.

Claim 2 (Original): A processing method of an alcoholic beverage with improved foaming properties comprising:

a process for processing a pre-fermentation liquid using a syrup containing sources of carbon, sources of nitrogen, hops, a coloring matter and water as raw materials,

a process for obtaining said alcohol beverage with improved foaming properties by fermenting said pre-fermentation liquid with a brewers' yeast,

a filtration process which filters said alcoholic beverage with improved foaming properties which passed through said fermentation process,

wherein a pea protein which was extracted and was obtained from green peas is added to either each process before said filtration process or between said each processes.

Docket No. 284371US0PCT Preliminary Amendment

Claim 3 (Original): A processing method of an alcoholic beverage with improved foaming properties by fermenting a pre-fermentation liquid,

wherein a pea protein which was extracted and was obtained from green peas is added to said pre-fermentation liquid.

Claim 4 (Original): A processing method of alcoholic beverage with improved foaming properties by fermenting a pre-fermentation liquid which created raw materials containing malts at mashing process,

wherein a pea protein which was extracted and was obtained from green peas is added to said pre-fermentation liquid.

Claim 5 (Currently Amended): An alcoholic beverage with improved foaming properties processed by processing method as claimed in claim 1 claim 1.4.

Claim 6 (New): An alcoholic beverage with improved foaming properties processed by processing method as claimed in claim 2.

Claim 7 (New): An alcoholic beverage with improved foaming properties processed by processing method as claimed in claim 3.

Claim 8 (New): An alcoholic beverage with improved foaming properties processed by processing method as claimed in claim 4.